

Attorney Docket No. MSU 4.1-541  
Appl. No. 09/761,143  
Amdt. Dated: August 20, 2007  
Reply to Office Action of May 30, 2007

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions and listings of claims in the application:

**LISTING OF CLAIMS**

1. (Currently Amended) A method for inhibiting cyclooxygenase or prostaglandin H synthase enzymes which comprises:

providing an isolated cyanidin and an anthocyanin which is hydrolyzable to cyanidin as a lyophilized mixture, with natural acids and sugars removed, and with an added food grade acid to prevent decomposition of the mixture so that the cyanidin and anthocyanin inhibit the enzymes.

2. (Cancelled)

3. (Original) The method of Claim 1 wherein the method is *in vitro*.

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4. (Original) The method of Claim 1 wherein the method is *in vivo*.

5. (Previously Presented) The method of Claim 1 wherein the mixture is from a tart cherry.

6. (Previously Presented) The method of Claim 1 wherein the mixture is from a sweet cherry.

Claims 7-14 (Cancelled)

15. (Currently Amended) The method of Claim 1 wherein the mixture of cyanidin and anthocyanin is contained in a composition which comprises a dried mixture of bioflavonoids and phenolics from ~~the~~ cherries and a food grade carrier.

16. (Original) The method of Claim 15 wherein the carrier is dried cherry pulp.

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17. (Previously Presented) The method of Claim 15 wherein a ratio of dried mixture to carrier is between about 0.1 to 100 and 100 to 0.1.

18. (Previously Presented) The method of Claim 1 wherein the compound is incorporated into a food.

Claims 19-26 (Cancelled)

27. (Currently Amended) A method for inhibiting inflammation in a mammal which comprises:

administering to the mammal isolated cyanidin and an anthocyanin which is hydrolyzable to cyanidin as a lyophilized mixture with natural acids and sugars removed, and with an added food grade acid to prevent decomposition of the mixture so that the mixture inhibits the inflammation.

28. (Previously Presented) The method of Claim 27 wherein the mixture is from a tart cherry.

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29. (Previously Presented) The method of Claim 27 wherein the mixture is from a sweet cherry.

30. (Previously Presented) The method of Claim 27 wherein the mammal is human.

Claims 31-33 (Cancelled)

34. (Previously Presented) The method of Claim 27 wherein the anthocyanin is selected from the group consisting of cyanidin-3-glucosylrutinoside, cyanidin-3-rutinoside, or cyanidin-3-glucoside, and mixtures thereof.